



Public Health  
Environmental Health Services

385 N Arrowhead Ave, San Bernardino, CA 92415 | Phone: 800.442.2283 Fax: 909.387.4323

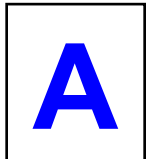
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CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME LA NUEVA COPA CABANA		DATE 1/2/2019	REINSPECTION DATE 1/16/2019	PERMIT EXPIRATION 3/31/2019
LOCATION 1241 W 5TH ST, SAN BERNARDINO, CA 92411			INSPECTOR Tamara King	
MAILING ADDRESS 19319 MISSION RANCH ROAD, RIVERSIDE CA 92508			<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT	
TIME IN 5:00 PM	TIME OUT 5:30 PM	FACILITY ID FA0010191	RELATED ID PR0000297	PE 1622
IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required				

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.



SCORE 95

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food](#).

See the following pages for the code sections and general requirements that correspond to each violation listed below.

☒ In = In compliance  
☒ COS = Corrected on-site

☐ N/O = Not observed  
☒ MAJ = Major violation

☐ N/A = Not applicable  
☒ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
In	N/O			2
1. Demonstration of knowledge; food safety certification Food Safety Cert Name: <b>Data not collected</b>				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
In			4	
2. Communicable disease; reporting, restrictions & exclusions				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	2
5. Hands clean and properly washed; gloves used properly				
In				2
6. Adequate handwashing facilities supplied & accessible				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	4	2
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	2
8. Time as a public health control; procedures & records				
In	N/O	N/A	4	2
9. Proper cooling methods				
In	N/O	N/A	4	
10. Proper cooking time & temperatures				
In	N/O	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and reserve of food				
In			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	4	2
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	2
23. No rodents, insects, birds, or animals				

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, used	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, used; test strips	1
35. Equipment/utensils approved; installed; clean; good repair, capacity	1
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated areas, use	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Premises; personal/cleaning items; vermin-proofing	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping quarters	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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### 23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

MAJOR

#### POINTS

4

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114259.1, 114259.4, 11425

#### Inspector Comments:

On this date the following was observed:  
-Pest control records were observed for 12/28/2018. Per the record, the facility was treated for roaches around the bar, kitchen, restrooms, and all base boards. Recommend covering all holes in restrooms. Palm trees need to be trimmed of fruit.  
- Pest control records observed for 1/2/19, per the records, the facility was treated around the bar and restroom for roaches. Recommend cleaning before treatment. Storage area needs to be cleaned and need access to all base boards. Bar area was not fully prepared. All cracks need to be sealed. In womens restroom sink needs to be cleaned and seal holes.  
-One (1) dead cockroaches was observed on the counter top at the bar.  
- One (1) dead cockroach was observed on top of the reach in beer cooler at the far end of the bar near the corner.  
- Multiple dead cockroaches observed at the bar wall/ floor junction on both the customer side of the bar and the employee side of the bar.

The facility shall continue to clean, sanitize, monitor, and treat the facility to completely eliminate the cockroach infestation and evidence of the infestation. All dead cockroaches shall be removed from the facility. All food contact surfaces in the facility shall be cleaned and sanitized using appropriate methods. All directives provided by pest control shall be completed to ensure appropriate and full treatments can be rendered by the pest control company. All vermin harborage areas shall be cleaned, sanitized, sealed, monitored, and treated using approved pest control methods.

A follow up inspection will be conducted on 01/16/2019 to verify compliance. Failure to comply will result in further billable re-inspections and may result in further legal action.

**Violation Description:** Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

### 44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

#### POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114067 (j), 114123

#### Inspector Comments:

- 1) Observed hole around the sinks in the women's restroom. .
- 2) Storage area needs to be cleaned to provide access to all base boards. All cracks need to be sealed.

The facility shall seal all hole and gaps in the floors walls and ceilings in the bar area, kitchen, and restrooms to prevent further vermin entrance and harborage and allow for proper pest control monitoring, treatment, and removal in the facility.

**Violation Description:** The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)



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### 93. RE-REINSPECTION

#### POINTS

0

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC - No  
Reference Number Specified

**Inspector Comments:** A follow up was conducted to verify elimination of cockroaches from the facility.

The following was observed during the previous inspection on 12/27/2018:

-At the time of this reopening inspection the facility was observed to have all gaps below and behind the bar sealed with spray foam insulation and caulking.  
- No live or dead cockroaches were visible at the time of this inspection. A follow-up has been scheduled with Dewey pest control for 12/28/2018 at 7:30AM to conduct follow up treatment.

On this date the following was observed:

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- Pest control records observed for 1/2/19, per the records, the facility was treated around the bar and restroom for roaches. Recommend cleaning before treatment. Storage area needs to be cleaned and need access to all base boards. Bar area was not fully prepared. All cracks need to be sealed. In womens restroom sink needs to be cleaned and seal holes.

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The facility shall continue to clean, sanitize, monitor, and treat the facility to completely eliminate the cockroach infestation and evidence of the infestation. All dead cockroaches shall be removed from the facility. All food contact surfaces in the facility shall be cleaned and sanitized using appropriate methods. All directives provided by pest control shall be completed to ensure appropriate and full treatments can be rendered by the pest control company. All vermin harborage areas shall be cleaned, sanitized, sealed, monitored, and treated using approved pest control methods.

A follow up inspection will be conducted on 01/16/2019 to verify compliance. Failure to comply will result in further billable re-inspections and may result in further legal action.

**Violation Description:** Billable re-reinspection conducted at this time to determine compliance from prior reinspection.

### IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

### Overall Inspection Comments

No summary comments have been made for this inspection.

### Signature(s) of Acknowledgement

NAME: Evangelina Quintero  
TITLE: Owner